- FOR THE FASTING OPTIONS LOOK FOR •
- DON'T FORGET TO WARN US ABOUT YOUR ALLERGIES



# **SOUP**

Celery stew with leek, various greens, caramelized onions and truffle oil	12₾			
Mushroom soup with cream-cheese, milk and wild garlic Ghandzili				
Chicken soup with sorrel, asparagus, white wine and various greens				

## FOR THE BEGINING

<b>Colorful tomato salad</b> with Sulguni cheese wrapper ball stuffed with spiced Nadughi, various fresh herbs, fermented Jonjoli and Ghandzili sauce	19₾
<b>Chicken salad</b> with asparagus, fermented green tomato, courgette, mixed lettuce leaves and pumpkin seeds	19₾
<b>Guda cheese salad with pickled red cabbage</b> , with mixed lettuce, cherry tomato, radish and dried apricot	18₾
<b>Salmon salad</b> with crispy lettuce leaves, sweet potatoes, orange slices and sesame seeds	25₾
Duck Pâté with fig, cherry and pistachio jam	23₾
• Eggplant caviar with cherry tomatoes, ginger, coriander and pumpkin seeds	14₾
• Hummus with cherry tomatoes and fresh greens	16₾

# **OUR GULIANI PASTRIES**

Guliani Khachapuri	21₾
Adjarian Khachapuri	12₾
Lobiani with Jonjoli salad	10₾

Bread basket with coriander and garlic butter		5₾	
Pkhlovani with Sulguni cheese	11₾		
Ponchiki with Sulguni and mint	8₾		
Achma / Achma with beef 10 th / 20			

# **HOT & OVEN BAKED**

Cheese baked in our signature Doli bread with ham, Cheddar cheese, cream and Kakhetian oil	15₾					
Vegetables baked in our signature Doli bread with artichokes, cherry tomato, caramelized onion and Kakhetian oil						
Chicken stew with ginger sauce, fresh coriander, mixed mushrooms, fresh cream and mozzarella cheese, sweet potato and green peas purée	21₾					
<b>Georgian beef stew with eggplant,</b> fresh cream and mozzarella cheese, zucchini, fresh mint, cinnamon and nutmeg	23₾					
Chef's Guliani Burger with mixed meat Cheddar cheese, aioli, tomatoes, caramelized onions, potatoes and our ketchup						
<b>Khashlama Burger</b> beef fillet, Cheddar cheese, caramelized onions, mixed lettuce, potato and our ketchup	28₾					
Georgian beef tenderloin with mushrooms and Matsoni sauce	28₾					
Seabass with baked vegetables, spinach, Ghandzili, oyster mushroom and pepper sauce	27₾					

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# **DESSERT**

Mille-feuille Baklava with cinnamon cream and almond Gozinaki						
Pomegranate dessert with hazelnut biscuit and pomegranate mousse						
<b>Badagi cake</b> Badagi (boiled grape juice) cream, chestnut biscuit, raspberry jam, milk chocolate glaze						
Paris-brest with plum in wine and vanilla cream						
Nadughi cheesecake with pumpkin	7₾					
Tea cake with mix of Georgian citrus						
Chocolate tea cake with homemade gianduja and tarragon						
<b>Éclair</b> with feijoa jam, vanilla cream and chocolate						
Persimmon dessert with halva						
Quince Tart with vanilla cream, caramelized nuts and almond						
Pear Tart with cinnamon cream and pumpkin seeds						
<b>Macaron</b> rose, pistachio, raspberry / peach and tarragon / chestnut and coffee / violet, vanilla						
<ul> <li>Deep fried dough with vanilla cream</li> </ul>						
Deep fried dough with chocolate and cinnamon cream / mixed berry and tarragon jam	6₾					
Cherry Strudel with cinnamon						

# **ICE CREAM**

Feijoa ice cream	3.5₾
Saperavi and Badagi ice cream	3.5₾
Barberry	3.5₾
Vanilla plombir	3.5₾
Strawberry ice cream with unripe grapes	3.5₾
Chocolate ice cream with hazelnut	3.5₾

# **SWEETS**

<b>Nougat</b> with local citrus, dried fruit, nuts and pistachio	3₾
Caramelized almond 100gr.	9₾
Caramelized hazelnuts 100gr.	8₾

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## **BEVERAGES**

		Chocolate	3₾				FR	ESH MIXES			
LAGHIDZE WATERS		Cream	3₾	Pomegranate, carrot, pear and orange							12₾
WA		Tarragon	3₾	Beetroot, carrot and orange						12 <b></b>	
IIDZ		Lemon	3₾							12 <b>©</b>	
AGF				Cucumber, orange and lemon							
	real 32 WAILK Water / Sparking Water							3₾			
THE		Fig, cherry, honey and local citrus							12₾		
SMOOTHIES		Strawberry, apple, pear and tarragon								12₾	
ICED OR HOT IT'S UP TO YOU									T		
TEA MIXTURES C			G	EORG	IAN (	CLAS	SIC TEA	0.3L.	0.5L.	0.9L.	
Pear and tarragon 13 <sup>®</sup>			Bla	Black (Adila Gantiadi)					8₾	10₾	
Bla	Blackberry and mint 13 <sup>♠</sup> Green (Camelia in green) 5 <sup>♠</sup> 8				8₾	10₾					
Raspberry and rose 13 <sup>th</sup> Her			Herbal (Tsia flower fairy) 5₾ 8₾					10₾			
		<b>Krakhuna</b> , 2018, Dry (Baia's wine)				/ 58₾ <b>RED WINE</b>					
щ.		<b>Rkatsiteli</b> , 2012, Dry (Orgo)				/ 45₾	Khashmi Saperavi, 2017, Dry (Artizani)				60₾
WHITE WINE		<b>Chinebuli and Goruli Mtsvane,</b> 2018, Semi-Dry (Tsibtsa)				/ 65₾	Supciati) Zori,			17 <b>.</b> /	81 <i>\phi</i>
불		<b>Mtsvane</b> , 2015 Dry, Qvevri (Shalauri)			12₾,	/ 49₾	Dry (Lukasi)  Saperavi,			•	
>	K	Kisi, 2018, Dry, (Daniel)				/ 59₾	2016, Dry (Shalauri)			11₾ /	55₾
	<b>T</b>	<b>'vishi</b> , 2018, emi-Sweet (Marani)	9₾,	/ 38₾	<b>Kindzmarauli,</b> 2018, Semi-Sweet (Marani) 10 ₾			10₾/	42₾		
MAYBE SPARKLING?				Sparkling wine dry 2017 (Marani) 8 @				8₾,	/ 28₾		
	G	GARDEN BLOOM  FRENCH 95 WITH GEORGIAN SPARKLING WINE				17₾		HOPPY LAGER			9₾
COCKTAILS	F					17₾	BEER	PALE ALE			11₾
SCKI	В	BROCKMANS GIN WITH BLACKBER				17₾	IPA IPA				11₾
Ö		CUCUMBER COLINS				17₾	СНАСН		ACHA		
						1/5		Chigogidze		12₾/	90₾